The genus *Humulus*, which has only a single species, is found in the Linnæan class *Diœcia*, and order *Pentandria*. It belongs to the natural orders *Scabridæ*, Linn. and *Urticæ*, Juss. Its barren flowers have a *calyx of five leaves and no corolla*. The fertile flowers have for their *calyx the scales of an ament, each two flowered; corolla of one petal, lateral; styles two; seeds solitary, invested with the corolla.*

The Hop vine is an ornamental plant, much more frequently seen cultivated than wild, and climbing to a great height. The root is perennial. Stems annual, twining from right to left, angular, rough, with minute reflexed prickles. Leaves opposite, on long winding petioles, the smaller ones heart-shaped, the larger ones three or five lobed, serrated, veiny and extremely rough. Flowering branches axillary, angular and rough. Stipules two or four, between the petioles, ovate, reflexed. Flowers numerous, and of a greenish colour. Those of the barren plants are very numerous and panicled. Their calyx has five oblong, obtuse, spreading, concave leaves. Corolla wanting. Stamens short, the anthers oblong, and bursting by two terminal pores. The fertile flowers, growing on a separate plant, are in the form of an ament, having each pair of

flowers supported by a calyx-scale, which is ovate, acute, tubular at base. Corolla of one scale, obtuse, smaller than the calyx and placed one on each side of it, infolding the germ by their edge. Germ roundish, compressed; styles two, short; stigmas long, subulate, downy. The scales of the calyx and corolla swell into a kind of persistent cone or strobile, each flower producing a roundish seed.

The full grown strobiles constitute the part which is preserved for use and sold in its dried state under the name of Hops. These have an aromatic, heavy odour, and a strong, bitter, but not unpleasant taste. Besides the bitterness, they have the characteristic taste which is found in the leaves and other portions of the plant. On the outside of the scales of the calyx and corolla and near their base, is secreted a semi-resinous substance in the form of minute, yellow, transparent globules. This secretion appears to be the seat of the whole bitterness for which the hops are generally prized and consumed. Dr. Smith, in the English Botany, has observed, that the fragrance and essential properties of the hop reside in this resinous substance; and more recently an interesting series of experiments has been published by Dr. A. W. Ives, of New York,

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